



VERMENTINO DI GALLURA

Classification: Vermentino di Gallura DOCG

Grape varieties: Vermentino 100%

Alcohol content: 13% vol.

Serving temperature: 10 – 12 °C

A dry, white and single-variety wine produced from Vermentino grapes, cultivated in eluvial soils of granite rocks. The only DOCG (Denomination of Controlled and Guaranteed Origin) in Sardinia: a source of Gallura pride all over the world.

Straw yellow with greenish glints. Elegant and intense with a slightly aromatic scent. Smooth and lightly alcoholic flavour, with a good body and a slightly bitter taste.

particularly suited with fish starters and first courses, crustaceans, fish, and grilled meat.



750ml



100% Vermentino



Serve as
10° - 12°C